



FALL

SEP - NOV

Brunch



BREAKING BREAD

house-baked sourdough - buratta, house-cured pancetta, pumpkin butter
fresh fruit, whipped oat milk yogurt, chia, hemp, flaxseed, house granola

BAR

+50/guest, choose one

bloody mary bar - vodka, tomato, cucumber, celery, bacon, olives, hot sauce, black pepper

mimosa bar - champagne, fruit juices, fruit purees

BAKERY

choose 3

pecan sticky buns

prickly pear cream puff

banana-walnut bread

pumpkin scones

buttermilk biscuits

blue cornbread

RAW + CHILLED

+50/guest

dungeness crab, citrus-poached shrimp cocktail, half-shell oysters

+100/guest

alaskan king crab, butter-poached lobster, sturgeon caviar

EXTRAS

bloody mary or mimosa bar: +50/guest
raw/chilled seafood bar: +50/guest, +100/guest,
multiple choices per course: + 50/guest/course

MAIN

choose 1

benedict - filet of local ranch leg, anasazi bean, thyme jus

steak & eggs - wild mushroom ragout

quiche - local trout, haricot verts, flambeed almond

hen & waffles - poblano, squash, pine nut mole

chilaquiles - corn tortilla,

ranch eggs - black bean, corn tortilla, salsa roja

ACCOMPANIMENTS

choose 2

crispy hash potatoes

corn cakes

pork belly bacon -

elk sausage

The Fine Print

Choose one per course (additional choices extra)

Chef will sub GF/DF/V/Ve where needed

\$100/guest - includes hybrid social/plated service, does not include discretionary staff/chef gratuity